

**Findings and
Recommendations:**

**ENVIRONMENTAL
HEALTH AND
SAFETY**

36. OHYC does not conduct weekly fire and safety inspections of the food service areas.

The ACA recommends that a qualified employee conduct weekly fire and safety inspections of all food service areas. The team found that OHYC does not have written policies or procedures requiring weekly fire and safety inspections and could not produce documents verifying that fire and safety inspections of the food service area have been conducted. According to the employee responsible for these inspections, these are newly acquired tasks under his purview, and he had not conducted any inspections and had not received fire and safety inspection training.

YSA cannot ensure the health and safety of youths and employees in food service areas without fire and safety inspections. In addition, without proper training, employees may overlook deficiencies or conditions that are potential fire and safety hazards.

Recommendations:

- a. That the A/YSA develop policies and procedures requiring weekly fire and safety inspections of food service areas.

Agree _____ **X** _____ Disagree _____

DHS's Response to IG's Recommendation, as Received:

By agreeing with this recommendation, DHS does not necessarily agree with OIG's factual findings.

- b. That the A/YSA provide fire and safety inspection training for employee(s) responsible for these inspections.

Agree _____ **X** _____ Disagree _____

DHS's Response to IG's Recommendation, as Received:

By agreeing with this recommendation, DHS does not necessarily agree with OIG's factual findings.

37. The Culinary Unit does not have written sanitation policies and procedures.

The ACA recommends that youth detention centers comply with and maintain applicable federal, state, and local sanitation and health codes for service operations, and have written policies and procedures for ensuring sanitation and minimizing health risks. It further recommends that an appropriate government official conduct annual inspections of the institution.

The team found that the culinary unit did not have copies of federal, state, or local sanitation and health codes for review. According to the food service manager, there were no

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codes present when he assumed responsibility of the culinary unit approximately 3 years ago. He contends that the majority of OHYC food service employees are familiar with sanitation and health codes due to their varied culinary experiences.

However, the lack of readily available sanitation and health codes leaves the interpretation of codes to each food service employee and could possibly create inconsistency in the manner in which codes are implemented. This could result in a possible health risk to youth and employees, as well as violation of federal, state, and local sanitation and health codes.

Recommendations:

- a. That the A/YSA develop written sanitation policies and procedures for the food service areas.

Agree X Disagree

DHS's Response to IG's Recommendation, as Received:

By agreeing with this recommendation, DHS does not necessarily agree with OIG's factual findings.

- b. That the A/YSA obtain and distribute to each food service employee copies of applicable sanitation and health codes.

Agree X Disagree

DHS's Response to IG's Recommendation, as Received:

By agreeing with this recommendation, DHS does not necessarily agree with OIG's factual findings.

38. Food service employees do not undergo annual physical examinations.

OHYC has 14 food service employees assigned to the culinary unit. ACA standards recommend that all youth center food service employees have a physical examination prior to employment, and that written policy require annual re-examinations.

The team found that YSA requires all food service employees to undergo a physical examination prior to being hired and YSA is in compliance with this requirement. The team found, however, that YSA does not have written policies and procedures requiring employees to undergo annual re-examinations. The team reviewed medical records maintained by OHYC medical personnel and found that none of the 14 food service employees had received a medical examination for 2003, although they have been employed with YSA for over a year.

OHYC medical unit personnel stated that they had not notified the food service manager that physical re-examinations were past due. Annual physical examinations ensure that food

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service employees are in good health and free of communicable diseases, which might be transmitted while preparing or serving food.

Recommendation:

That the A/YSA develop and implement a written policy and procedure that requires food service employees undergo annual physical re-examinations.

Agree X Disagree

DHS's Response to IG's Recommendation, as Received:

By agreeing with this recommendation, DHS does not necessarily agree with OIG's factual findings. The Interim A/YSA will work with OLRCB and DCOP to "develop and implement a written policy and procedure that requires food service employees undergo annual physical re-examinations."

39. OHYC does not maintain a reserve supply of food for emergencies as specified in the Emergency Response Contingency Plan.

OHYC has an Emergency Response Contingency Plan that includes an On-site Emergency Containment Plan. The proposed plan provides policies and procedures for the total containment of all youth, staff, and contract personnel in the event of an emergency. One of the plan's provisions is designed to ensure that OHYC can provide food and shelter for a period of 3-5 days for a maximum of 430 persons during "any event or situation that is declared by the D.C. Department of Fire & Emergency Medical Services (DC/FEMS), as an emergency." The proposed plan also requires that emergency food be stored in a walk-in freezer in the Central Administration Building.

The team found that the culinary unit is not prepared to provide food in the event of an emergency that requires total containment of the institution. Food items have not been procured, power to the freezer has been shut off, and the freezer contained furniture and supply items.

Consequently, OHYC cannot comply with the requirements of the Emergency Response Contingency Plan.

Recommendation:

That the A/YSA expedite the procurement of emergency food items in accordance with the Emergency Response Contingency Plan.

Agree X Disagree

DHS's Response to IG's Recommendation, as Received:

By agreeing with this recommendation, DHS does not necessarily agree with OIG's factual findings.

ACA recommends that youth detention facilities have established environmental, health, and safety standards that comply with applicable federal, state, and local codes and regulations. ACA recommends that, among other things, youth detention facilities:

- The inspection team found that these standards are not being met and found the following specific conditions:

- YSA officials stated that many of the conditions are due to the age of the facility. OHYC is an aging facility and is in need of structural, electrical, plumbing, and air-conditioning repairs. However, due to inadequate repairs and maintenance, YSA cannot ensure the health and safety of residents, employees, and visitors at OHYC.

That the A/YSA request an inspection of OHYC by the District of Columbia Office of Risk Management to determine whether there are any physical hazards to residents, employees and visitors, and if so, what measures should be taken to address such hazards.

DHS's Response to IG's Recommendation, as Received:

Youth Services Administration – March 2004

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Columbia Office of Risk Management” once YSA’s Deputy Administrators for Support Services (Chief Administrative Officer) and Secure Programs have been hired.